

點心

Dim Sum

Imperial Vegetable Egg Roll 14

Chicken Gyoza with Chili Garlic Sauce (steamed or pan fried) 15

Pork Potstickers with a Chili Sesame Glaze 16

Bamboo Steamed Vegetable Dumplings with Crunchy Cucumbers 14

頭檯

Small Plates

Roasted Shishito Peppers with Yuzu † 14

Hot or Cold Edamame † 12

Tao Temple Salad † 14

Satay of Chicken with Peanut Sauce 16

Spicy Tuna Tartare on Crispy Rice * † 20

Satay of Chilean Sea Bass with Miso Glaze † 23

Lobster Wontons with Shiitake Ginger Broth 22

Jumbo Shrimp Tempura (4 each) 17

湯水

Soup

Hot and Sour Soup with Shrimp Toast 12

海鮮

Noble Treasures From The Sea

Honey Glazed Salmon with Lotus Root, Green Beans and Baby Sweet Peppers * 36

Thai Sweet and Spicy Shrimp with Tamarind and Bell Pepper 36

Miso Glazed Chilean Sea Bass with Wok Vegetables † 39

PLEASE ALERT YOUR SERVER TO ANY FOOD ALLERGIES

*Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, milk, poultry, or shellfish reduces the risk of foodborne illness. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked.

†Can be made gluten-free, please ask your server

09.28.20

鷄鴨

From The Sky

Crispy Orange Chicken 31

Black Pepper Chili Chicken with Pepper, Onion, Bamboo Shoot and Celery 31

Peking Duck for Two 79

肉類

From The Land

Grilled 12 oz. Imperial Wagyu Ribeye with Yuzu Cilantro Butter * † 91

Filet Mignon Pepper Steak † * 39

Wasabi Crusted Filet Mignon with Tempura of Onion Rings * 42

Beef and Broccoli, Aged NY Strip with Black Bean Sauce * 56

麵飯

Sophisticated Noodles And Rice

Jasmine White or Brown Rice 5

Tao Lo Mein with Roast Pork 17

8 Greens Fried Rice with Brown Rice, Seasonal Vegetables and Egg White † 18

Triple Pork Fried Rice with Pork Belly, BBQ Roast Pork and Chinese Sausage 19

Pad Thai Noodles with Peanuts, Mushrooms and Tofu † 18
with Chicken 21 with Shrimp 23

Thai Duck Fried Rice 19

Chinese Sausage and Shrimp Fried Rice with Fried Egg * 19

Chow Fun with Stir Fried Vegetables and Tofu † 20

Lobster and Kim Chee Fried Rice † 32

齋菜

From The Sides

Asian Green Stir Fry † 12

Chinese Broccoli with Black Bean Sauce 14

Charred Brussels Sprouts with Cilantro Lime Vinaigrette and Puffed Rice † 14

Roasted Cauliflower with Sweet and Sour Sauce 14

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壽司 刺身

Sushi & Sashimi †

Price per Piece

Bin naga Albacore *.....4	Hamachi Yellowtail *.....6
Sake Salmon*.....5	Hotate Sea Scallop *.....7
Ebi Cooked Shrimp.....5	Unagi Fresh Water Eel *7
Smoked Sake Smoked Salmon5	Uni Sea Urchin*8
Maguro Tuna*6	Kani King Crab*..... 12

Toro Fatty Tuna * 15 per piece

Extras

Udama Quail Egg * 2 **Temaki** Handroll 4 **Maki** Roll 6 **Soy** Paper 3

Special Dishes

Salmon Sashimi with Avocado, Crispy Onions, Sweet and Spicy Sesame Sauce * 17

Yellowtail Sashimi with Jalapeno and Ponzu Sauce * † 19

Trio of Sashimi Tuna, salmon, and yellowtail sashimi with wasabi salsa * † 28

Special Rolls

Crunchy Spicy Yellowtail Roll with Crushed Onion * † 16

Shrimp Tempura, Spicy Tuna, Avocado, and Soy Paper Roll * 17

Crispy Spicy Tuna Roll with Avocado and Soy Paper * † 17

Spicy Shrimp, King Crab, and Asparagus Roll * † 19

King Crab California Roll † 19

TAO Angry Dragon Roll with Eel and Kabayaki Sauce * 17

Spring Mountain Roll with Spicy King Crab and Lobster,
Topped with Spicy Tuna and Avocado * † 25

Chef's Roll with Salmon, Tuna, Avocado, and Aji Amarillo Sauce * 18

甜品

Tao Desserts

Ice Creams and Sorbets † 9

Molten Chocolate Cake Salted Caramel Gelato, Cherry Sauce 14

Yuzu Sugar Dusted Doughnuts Trio of Sauces 11

Giant Fortune Cookie White and Dark Chocolate Mousse 15

Mochi Tasting † Assorted Flavors 15

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